

# Starters

<b>* HALF DOZEN OYSTERS</b>	MP	<b>LOBSTER QUESADILLA</b>	19
<i>Mignonette, Lemon, Cocktail</i>		<i>Cheddar, Jack, Roasted Corn, Lime, Chipotle Aioli</i>	
<b>STUFFED QUAHOGS</b>	15	<b>BLUEFISH PÂTÉ</b>	13
<i>2ea, Chorizo, Herbs, Brioche, Drawn Butter</i>		<i>Radish, Herbed Carrot, Lavash</i>	
<b>* SMOKED SALMON TARTARE</b>	14	<b>CHOWDER FRIES</b>	15
<i>Half Smoked, Half Raw, Scallion, Caper, Egg, Lime Aioli, Lavash</i>		<i>Just like they sound.....</i>	
<b>NEW LUMP CRAB &amp; MANCHEGO DIP</b>	17	<b>SHRIMP COCKTAIL</b>	18
<i>Tortilla Chips, Grilled Corn, Basil</i>		<i>Chablis Poached Shrimp, Lemon, Cocktail</i>	
<b>NOBLE WINGS (6 OR 12)</b>	9/18	<b>PAN CRISP CRAB CAKE</b>	17
<i>Crispy Chicken Wings, Tossed in choice of Buffalo, Garlic Hoisin, or Honey Mustard</i>		<i>Jumbo Lump, Bearnaise Emulsion, Corn Salad</i>	
<b>NEW ROASTED BONE MARROW</b>	19	<b>NEW FRIED PICKLE CHIPS</b>	13
<i>Onion Jam, Toast, Orange Gremolata, Braised Short Rib</i>		<i>Golden Brown, House Made Ranch</i>	

## NEW APPETIZER SAMPLER (FEEDS 4-6PPL)

*6 Wings, Crab & Manchego Dip, 4 Korean Pork Ribs, 2 Stuffed Quahogs, Tater Tots*

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# Soups and Salads

<b>NEW SOUP OF THE DAY</b>	12	<b>NEW ENGLAND CLAM CHOWDER</b>	11
<i>Chef's Daily Creation.</i>		<i>Oyster Crackers</i>	
<b>ROMAINE HEARTS SALAD</b>	11	<b>HOUSE SALAD</b>	11
<i>Parmesan, Garlicky Dressing, Anchovy, Baguette</i>		<i>Veggies, Choice of House Made Dressings</i>	
• Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16		• Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16	

# Flatbread Pizzas

<b>NEW BLACKENED CHICKEN</b>	17	<b>NEW MUSHROOM FLATBREAD</b>	16
<i>Cheddar, Jack, BYB Gold BBQ Sauce, Caramelized Onion, Roasted Corn</i>		<i>Kale, Manchego, Mozz, Garlic, Olive Oil (no Sauce)</i>	
<b>NEW THREE CHEESE &amp; OREGANO</b>	14	<b>NEW PEPPERONI &amp; BACON</b>	15
<i>Red Sauce, Cheddar, Mozz, Parmesan Cheese</i>		<i>Mozz, Red Sauce, Parmesan</i>	

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## Sea

<b>*NEW SHRIMP &amp; SCALLOP SCAMPI</b>	32	<b>SURF &amp; TURF MAC N CHEESE</b>	33
<i>Linguine, Garlic, Butter, Lemon, Wilted Kale</i>		<i>Creamy Home Made Mac &amp; Cheese, Short</i>	
<b>* BLACKENED SALMON FILET</b>	26	<i>Rib of Beef, Fried Lobster Claws, Basil,</i>	
<i>Glazed Carrots, Furikake Rice</i>		<i>Seasoned Ritz Crumbs</i>	
<b>* BAKED COD</b>	28	<b>GOLDEN FRIED SHRIMP PLATTER</b>	29
<i>Crabcake Crusted, Sautéed Green Beans,</i>		<i>Cole Slaw, Fries, Tartar Sauce, Lemon</i>	
<i>Preserved Lemon</i>		<b>COD FISH &amp; CHIPS</b>	24
<b>* NOBLE LOBSTER BAKE</b>	36	<i>Tartar Sauce, Lemon, Cole Slaw</i>	
<i>Lobster Meat, Clams, Scallops, Chorizo,</i>		<b>SNOW CRAB LEGS</b>	MP
<i>Potatoes, Corn Puree, Basil Oil</i>		<i>1 ½ LB., Street Corn, Fries, Butter</i>	

## Land and Air

<b>NEW MAMA'S MEATLOAF DINNER</b>	27	<b>NEW FRIED CHICKEN PLATE</b>	28
<i>Angus Beef, Mushroom Gravy, Mashed</i>		<i>Lemon Honey, Mashed Potatoes, Gravy, Cole</i>	
<i>Potatoes, Glazed Carrots</i>		<i>Slaw, Roll</i>	
<b>NEW PORK SCHNITZEL</b>	29	<b>NEW KOREAN BBQ PORK RIBS</b>	35
<i>Mashed Potatoes, Lemon Caper Sauce, Green</i>		<i>Dried Orange Peel, Fried Garlic, Kimchee,</i>	
<i>Beans</i>		<i>Jasmine Rice</i>	
<b>MUSHROOM &amp; KALE BOLOGNESE</b>	26	<b>PRIME BEEF SHORT RIB</b>	35
<i>Linguine, Roasted Garlic, Tomato Cream,</i>		<i>Garlic Roasted Red Bliss Potato, Wilted Kale,</i>	
<i>Fried Basil</i>		<i>Natural Jus</i>	
<b>*NEW 12OZ N.Y. STRIP STEAK</b>			
<i>Mashed Potatoes, Red Wine Demi-Glace, Glazed Carrots</i>			
	36		

## Side Dishes

<b>CLASSIC COLE SLAW</b>	7	<b>SAUTÉED GREEN BEANS</b>	8
<b>HERB GLAZED CARROTS</b>	8	<b>N.E. STREET CORN ON THE COB</b>	7
<b>GARLIC PARMESAN TATER TOTS</b>	7	<b>BASKET OF SEASONED FRIES</b>	7
<b>FURIKAKE SEASONED RICE</b>	7	<b>WILTED KALE</b>	8
<b>ROASTED RED BLISS POTATO</b>	7	<b>MASHED POTATOES</b>	8

### MAC AND CHEESE

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# Sandwiches

*Sandwiches are served with Fries, Tots, or Slaw. Add \$2 to Substitute any other side.  
Gluten Free Buns are Available*

<b>CHILLED N.E. LOBSTER ROLL</b>	MP
<i>Light Mayo, Toasted Bun, Celery, Crispy Onion Straws</i>	
<b>CODFISH SANDWICH</b>	17
<i>Beer Battered, Tartar Sauce, Lemon, Romaine Lettuce</i>	
<b>* ALL AMERICAN BURGER</b>	15
<i>8oz Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup</i>	
<b>* SURF AND TURF BURGER</b>	19
<i>8oz Double Stack of Prime Beef Patties, Lobster Meat, Swiss, Lemon Aioli, Onion Straws</i>	
<i>• Featured On The Phantom Gourmet</i>	
<b>* THE "FAT CHAD"</b>	24
<i>12oz Triple Stack of Burger Patties, Lots O Bacon, Cheddar, Pulled Pork</i>	
<i>• Inspired by Nantucket's own Brian Glowacki</i>	
<b>N.Y.C. (NEW YORK CUBANO)</b>	18
<i>Mojo Pork, Pastrami, Pickles, Swiss, Baguette, Dijonnaise</i>	
<b>NEW BLACKENED CHICKEN SANDWICH</b>	17
<i>Chipotle Aioli, Romaine Lettuce, Applewood Smoked Bacon</i>	
<b>D.F.C. (DEEP FRIED CHICKEN SANDWICH)</b>	17
<i>Buffalo Sauce Tossed, Great Hill Blue Dressing, Lettuce</i>	
<i>• A Nod to the Past</i>	

# Desserts

<b>ROCKY ROAD BROWNIE SUNDAE</b>	12
<i>Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Marshmallows, Oreo Crumble, Walnuts, Cherries, Caramel, Whipped Cream</i>	
<b>ROOT BEER FLOAT</b>	8
<i>Mug Root Beer, Vanilla Bean I.C., Whipped Cream</i>	
<b>SCOOPS OF FRENCH VANILLA I.C.</b>	7
<i>Whipped Cream, Cookie Straw</i>	

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